



C I
DINING SERVICES
FULL-SERVICE
CATERING

**Culinary Solutions • Outstanding Service
Innovation & Value**

CIDINING.COM

Welcome to

CI DINING SERVICES



As a tenant in this building, WE are your personal caterer. Our staff is both highly trained and certified – a professional team of individuals that is flexible and ready to accommodate all your catering needs and your last-minute emergencies quickly. Our services always include delivery, setup and clean up – a clear advantage for our clients using CI Dining Catering Services versus off-site caterers.

This catering guide outlines our most popular selections for work day breakfast, lunch, breaks, and full-service special events. The items and buffets detailed here are a sampling of CI Dining's catering capabilities. Please feel free to contact us for any special requests you may have. It is our goal to exceed your expectations and we are available to create a menu tailored to your specific needs.

Providing culinary solutions that offer outstanding service, innovation and value through our commitment to the customer experience.

It's Our Privilege to Serve You



Work Day Catering Breakfast or lunch meeting? Mid-day snack? Plenty of work day selections are available. Or choose a more sophisticated style of work day catering including chef-attended service stations, carving stations, sushi, china service or wait staff.

Full-Service Catering Cocktail party to celebrate your success? Plated dinner or lunch to honor your employees' achievements? Business meeting? Reception for 200 business associates? Retirement, promotions or baby shower festivities? We know your catering needs can be unique and require special solutions. We have the experience, creativity and outstanding team to make your event all you need it to be. Please contact us to discuss how we can help.

Our Capabilities

- Cocktail Parties
- Holiday Parties
- On- and Off-Premises Barbecues
- Receptions with Action Stations
- In-Office, Full-Service Catering
- Plated, Served Lunches
- Plated, Served Dinners
- Take-Home Casual Catering

To Order Catering Services contact your on-site CI Dining catering team. We are more than happy to arrange an initial meeting to discuss your event. Or, if you only need guidance or assistance to place your order, please contact us. When e-mailing an order, remember to include your contact information (name, phone and e-mail), function day and date, start time, desired setup and pick up times, and delivery location (building, floor, room name).

Regular Catering Service Hours are 7:00 am to 2:30 pm Monday through Friday. Orders delivered during regular business hours will not be subject to additional delivery service charges. Orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Catering with a Conscience by locally sourcing products whenever possible, recycling waste products, and offering biodegradable, compostable and recyclable packaging.

Better For You Menu Options focus on back-to-basics scratch cooking, healthier cooking methods and nutritionally dense foods. Look for this symbol to help you easily identify our Better For You Menu Options.



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BREAKFAST BUFFET

Continental Breakfast

Fresh fruit salad with berries, mini pastries – muffins, danish, scones, assorted mini croissants – butter and preserves – *includes carafes of assorted juices, coffee, decaf, and tea*

Better4U Continental Breakfast

Individual yogurts, fresh fruit salad with berries, whole bananas – *bottled water, coffee, decaf, and tea*

Bagel Breakfast

Assorted fresh-baked bagels with your choice of two cream cheeses – plain, light, scallion or veggie served with fresh fruit salad with berries, butter and preserves – *includes carafes of assorted juices, coffee, decaf, and tea*

Add: smoked salmon, sliced tomato, Bermuda onion and capers

Hot Breakfast

Scrambled eggs, French toast or pancakes, smoked bacon or turkey sausage links, hash browns – *includes carafes of assorted juices, bottled water, coffee, decaf, and tea*

Better4U Hot Breakfast

Scrambled egg whites with spinach, tomato and feta cheese on the side, turkey sausage, roasted breakfast potatoes with onions and peppers, fresh fruit salad with berries – *bottled water, coffee, decaf, and tea*

Breakfast Sandwiches

Assortment of classic breakfast sandwiches including egg and cheese on a kaiser roll, croissant or in a wrap, with choice of ham, bacon, and sausage

A La Carte Breakfast (prices per person)

Fresh fruit salad with berries

Assorted whole fruit basket

Overnight Oats Bar: served with fresh berries, banana, raisins, almonds, honey

Frittata – bacon or ham – available regular or egg whites

Frittata – mushrooms & onions, or spinach & tomato – available regular or egg whites

Individual Greek yogurts

Fruit, yogurt & granola parfaits 

Breakfast bars

Breakfast pastries or bagels

Hard-boiled eggs (2)

Tea breads

Coffee and tea service



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Better4U Sandwich & Wrap Platter

Select up to three sandwiches or wraps:

- Grilled chicken, sundried tomatoes, red onion, provolone, EVOO & vinegar, multi-grain roll
- Fresh mozzarella, roasted red peppers, tomatoes, pesto sauce, whole wheat wrap
- Roasted turkey, avocado, lettuce, tomato, banana pepper, balsamic vinaigrette
- Tuna, Swiss, lettuce, tomato, onion, sliced multi-grain bread
- Grilled vegetables, fresh mozzarella, pesto, balsamic glaze, whole wheat wrap

Served with tossed green salad, whole fruit, pretzels, and bottled water

Classic Sandwich & Wrap Collection

Select up to three sandwiches or wraps.

- Grilled chicken Caesar salad wrap
- Turkey, provolone cheese, arugula, roasted red pepper, EVOO & vinegar, kaiser roll
- Roast beef, fresh mozzarella, chipotle mayo, lettuce, tomato, ciabatta roll
- Chicken salad, avocado, spinach, tomato in a wrap
- Grilled vegetables, roasted red peppers, fresh mozzarella, multi grain roll

Served with tossed green salad, cookies, chips, soda and bottled water

Served with tossed green salad, cookies, chips, soda and bottled water

Box Lunch Collection

Three classic sandwiches with chips, hand fruit, house-made cookies, and bottled water (16.9oz)

Suggested Upgrades: signature sandwiches, side salads

Signature Sandwiches

Select up to three sandwiches or wraps:

Turkey

- Roasted turkey, balsamic onions, sliced avocado, cheddar cheese
- Turkey Caesar wrap

Chicken

- Grilled chicken with pesto, fresh mozzarella, tomato and spinach
- Buffalo chicken wrap: romaine, blue cheese crumbs, tomato, ranch dressing and buffalo sauce

Roast Beef

- Roast beef, garlic aioli, fresh mozzarella, arugula, tomato
- Roast beef, roasted red peppers, red onion, tomato, avocado, balsamic dressing

Ham

- Pepperoni, Genoa salami and provolone with tomato and arugula on Italian bread with balsamic & EVOO
- Ham, Swiss, avocado, honey mustard, wrap

Vegetarian/Vegan

- Avocado, bell pepper, red onion, shredded carrots, cucumber, lettuce, tomato, Italian dressing, wrap
- Fresh mozzarella, roasted red peppers, tomatoes, and pesto on focaccia

Tuna





- Tuna salad, Swiss, bacon, lettuce, tomato

Lunch Upgrades:

Add any of these to your package above. All pricing is per person based.

Vegan options available upon request

Add Side Salad to any lunch

- Signature red bliss potato salad
- Caesar salad
- Tossed green salad with balsamic vinaigrette 
- Cucumber & tomato salad 
- Southwestern black bean and corn salad (vegan) (gluten-free) 
- Pesto pasta salad 

Add Protein to any Side Salad

- Grilled chicken
- Salmon
- Tofu

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Gourmet salads are accompanied with fresh baked cookies, and bottled water.

Farmers Market Salad – Design your own

Base/Greens (pick 2): romaine, iceberg, our house lettuce mix, spinach, arugula, kale

Vegetables (pick 4): tomato, cucumber, shredded carrot, mushroom, red onion, green and red peppers, corn, green peas, black olives

Beans (pick 1): chick pea, kidney, black bean, lentil

Cheese (pick 1): shredded mozzarella, cheddar, shredded parmesan, blue cheese crumbs, feta

Protein (pick 1): grilled chicken, breaded chicken, chopped egg

Dressing (pick 2): house balsamic, blue cheese, honey mustard, ranch, Italian, Russian, Caesar, oil and vinegar

Premium Upgrades: Bacon, avocado, fresh mozzarella; steak; salmon

Chef Inspired Salad Combinations

Southwest Chicken Salad

Chili-rubbed chicken breast, lettuce, black beans, sweet corn, diced tomatoes, green onions, and crispy corn tortilla strips with cilantro-ranch dressing

Gourmet Cobb Salad

Roast turkey breast with avocado, olives, tomatoes, crisp bacon, chopped egg and Gorgonzola crumbles with low-fat herb vinaigrette

Asian Crunch Salad

Shredded red cabbage & carrots, fried wontons, toasted almonds, roasted broccoli, crispy onions, and wasabi teriyaki sauce

Grilled Steak and Gorgonzola Salad

Marinated steak tossed with tender green beans, cherry tomatoes and gorgonzola with red wine vinegar and olive oil dressing, topped with oregano-garlic croutons

Build It!

Add Guacamole

Chicken Fajita Bar

Soft shell tortillas, seasoned chicken strips, sauteed peppers and onions, pico de gallo, cilantro aioli, sour cream, shredded cheddar

Served with: Spanish rice and refried beans

Authentic Mexican Taco Bar

Mexican seasoned beef, hard and soft tortillas, pico de gallo, sour cream, shredded cheddar, shredded lettuce

Served with: Spanish rice and refried beans

Sliders “Build Your Own Sliders”

Hot: Pulled Chicken, Fried Shrimp, Charred Cauliflower

Accompaniments: Sweet 'n' sour cole slaw, mango chutney, pico de gallo, chipotle BBQ sauce, roasted garlic aioli

Served with: Oven roasted potato fries

BYO Korean Tacos

Slow roasted chicken & pork coated in spicy Korean BBQ sauce, corn tortilla with cucumber kimchee and guasacava sauce

Served with: Jasmine rice

- Attendant to assist with service available for additional charge



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CHEF'S SELECTION HOT LUNCH

Minimum 10 People

*Pick Two Entrees and Two Sides, served with Dessert Platter,
Soda, and Bottled Water – 48-Hour Notice*

Chicken

Chicken Marguerite – Fresh mozzarella, tomatoes, basil, pink sauce

Fiesta Chicken – Latin spice rubbed chicken with chunky black bean and corn salsa 🌿

General Tso's Chicken – Tender chunks of chicken & bell peppers, traditional General Tso's sauce

Beef

Tenderloin Tidbits – Tender beef and mushrooms in a light sauce

Balsamic Flank Steak – Tomato bruschetta

Fish

Seared Salmon – Red onion marmalade

Pan Seared Shrimp Tampico – Southwestern shrimp with tri-color peppers, fresh tomato and red onions

Pasta

Penne a la Vodka

Penne Pomodoro – Roma tomato, fresh basil, white wine tomato broth

Rigatoni Primavera – Grilled fresh vegetables and light pesto sauce

Vegetarian

Eggplant Rollatini – Breaded eggplant rolled with herbed ricotta

Power Bowl – Quinoa pilaf with roast sweet potatoes, sautéed spinach, braised kale and crispy garbanzos, maple tahini sriracha 🌿

Sides

Tossed Salad with balsamic vinaigrette 🌿

Caesar Salad

Brown Rice Pilaf

Confetti Quinoa – Quinoa with peppers, carrots, onions, and spinach

Roast Baby Red Potatoes

Steamed Jasmine Rice

Grilled Vegetables 🌿

Roasted Broccoli



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SNACKS & BEVERAGES

Morning Breaks

Eye Opener: Muffins, yogurt parfaits, coffee and tea service

Mini Bagel Bonanza: Mini bagels with cream cheese and preserves, bananas, coffee and tea service

Sunrise: Fresh fruit salad with berries, Greek yogurts, granola, coffee and tea service 🍪

Afternoon Breaks

Power Up: Protein bars, bananas, Red Bull or energy drink

NY Twist: Warm pretzel bites with honey mustard dip

Healthy Eats: Whole fruit, almonds, and Naked Juice 🍌

South of the Border: Tortilla chips with salsa and guacamole

Beverages

All pricing is per person.

- Freshly brewed coffee, decaf and tea
- Hot beverage refresh
- Chilled carafe of juice
- Bottled water service
- Assorted bottled sodas
- Assorted bottled iced teas and lemonade

Ala Carte Snacks

Chewy Chocolate Brownies

Sweet Indulgence Platter – Decadent assortment of cookies and brownies

Sliced Fresh Fruit and Berries Platter – with our honey yogurt dip 🥕

Assorted Whole Fruit Basket 🥕

Crunchy Snacks – classic chips and pretzels

Roasted Garlic Hummus – served with baked pita chips 🥕

Gourmet Cheese Display – served with dried fruits and crackers

Vegetable Market Basket with Ranch Dip 🥕

Antipasto Platter – prosciutto, Genoa salami, pepperoni, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia



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Catering Requirements

Advanced Notice is required for CI Dining to satisfy your Work Day Catering needs (24 hours is requested). Our objective is to accommodate your needs. To ensure selection and availability, we request that functions be scheduled with as much advanced notice as possible. We will make every effort to satisfy your requests with reasonable notice.

Special and/or after-hours events usually involve unique ingredients or extended services. Please allow a minimum of 48 hours notice for these events. Planning of Special Events should be instituted 5 to 7 days in advance depending on the complexity of the event, coordination of outside vendors, and scheduling wait staff. Your special function may require the hiring of additional personnel and acquiring services from outside vendors. As a result, please notify us as soon as possible of any cancellation to avoid being charged unnecessarily.

Minimum Order: Five people

Special Function Labor may be required for your event. Your CI Dining professional will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged hourly with a guaranteed 3 hour minimum. Labor charges will encompass setup, service and cleanup.

Orders Cancelled 24 Hours or more prior to the specific setup time will not incur a cancellation fee. Orders cancelled within 24 hours of a specified setup time may be billed according to a cancellation charge of up to 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned. CI Dining will pick up all equipment at the time specified by you. Any equipment removed from the original drop off location must be returned for pick up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CI Dining's replacement cost.

Note: CI Dining will provide prices per person in most cases. The Catering Menu contains prices for the most commonly ordered work day breakfast and lunch buffets. Certain events may require additional charges for china service, tended bars, chef's service, rentals and linens. Full service catering is tailored to your needs and priced accordingly. All orders include all disposable paper and plastic ware for service. China, flatware and glassware are available upon request, for any function, at an additional charge.



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